Apple Cake

HACCP Process: _____1 – No Cook __X__2 – Cook & Same Day Serve _____3 – Cook, Cool, Reheat, Serve _____4 – SOP Controlled

Ingredients * Indicates a commodity item	Servings		Directions: Include <i>step-by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be		
(Local) Indicates a local item	50	100	reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).		
Vegetable oil* Granulated sugar Eggs, fresh or frozen* Vanilla extract Apples, canned, sliced, water packed* Whole wheat flour (Local) Salt Baking Soda Cinnamon	1 ³ / ₄ cups + 1 ¹ / ₂ Tbsp 1 lb + 6 ¹ / ₄ oz 2 large 2 1/8 tsp ³ / ₄ #10 can 3 2/3 cups + ¹ / ₂ Tbsp 1 3/8 tsp 1 3/8 tsp 2 ³ / ₄ tsp	3 2/3 cups + ½ Tbsp 2 lb + 12 ½ oz 4 large 1 Tbsp + 1 1/8 tsp 1 ½ #10 cans 1 qt + 3 3/8 cups 2 ¾ tsp 2 ¾ tsp 1 Tbsp + 2 ½ tsp	Mix oil and sugar well. Add eggs and beat well. Add vanilla. Drain and chop apples. Mix with wet ingredients. Mix flour, salt, soda and cinnamon. Add to wet ingredients; stirring until blended. Allow 4.5 lb mixture to each 12 x 18 pan. Rotate pan halfway through baking. Sprinkle with powdered sugar or top with whipped topping when cooled. Cut in 36 servings per pan. Cake will be very moist, but firm to the touch.		

Serving Size	_1/36 th of pan	Pan Size 12 x 18	Oven Temperature & Baking Time:			
	-		Temperature Minu		Minutes	
Yield		Number of Pans	Conventional 32:	5_	<u>1 hour +</u>	
			Convection 30	0	45-50 min	
1 Serving Provides:		If available, Nutrit	ion Analysis:	Serving Size: 1 portion		
Meat/Meat Alternative		172 Calories	1.17 Saturated	l Fat (g) <u>0.1</u> Vitamin C (mg)		
1/8 cup	Fruit		<u>1.56</u> Protein (g)	<u>104</u> Sodium ((mg) $\underline{25.7}$ Vitamin A (IU)	
0.5 oz.	Grains/Breads (0.5 or	z. whole grain)	<u>8.57</u> Total Fat (g	$\underline{2.0} \text{ Fiber (g)}$	<u>7.38</u> Calcium (mg)	
	Vegetable		45% Calories fro	m Total Fat	0.46 Iron (mg)	

This recipe is from Cindy Trammel, Ridgeview Elementary School, Belgrade, Montana.